

84.75, the maximum 94.0, and the low score 58.3. This is a remarkably good showing, and the city is to be congratulated on having a milk inspector who has brought the dairy farms to such a commendable condition. In particular, it is noted that the dairymen are using the small-top milk pails, and that most of them have good facilities for sterilizing utensils. Most of the milk seems to be properly cooled, although some dairymen either lack the equipment for cooling, or are delivering milk warm. There would seem to be no reason why all of the dairymen should not be required to cool their milk, and deliver it cold.

In one respect there appears to be room for decided improvement. Comparatively few of the privies on the dairy farms were fly-proof, and in many instances were not located at sufficient distance from the place where the milk was handled. This is a very important matter, because epidemics are on record that have been caused by flies infecting milk from infected privies. It is advised that a campaign to get the dairy farmers to construct fly-proof privies be started.

Mr. Dodd collected and tested 41 samples of milk. He found that the average butter-fat content was 4.3 per cent, the maximum 7.7 per cent, and the minimum 3.3. Only five samples tested less than 4 per cent butter-fat. This shows that the city is getting milk of high nutritive value. None of the samples suggested skimming, and but two watering.

The bacterial tests of the milk indicated, as might be expected from conditions observed on the farms, that the milk was very clean. Thirty-five of the samples showed less than 60,000 bacteria per cubic centimeter; four between 60,000 and 200,000; and two showed a content of between 200,000 and 1,000,000. Milk containing under 60,000 bacteria is exceptionally clean; that with a bacterial content of less than 200,000 is good milk. Furthermore, the tests showed a highly satisfactory condition. However, it is to be remembered that the examination of the supply was made in winter-time, when conditions do not favor bacterial multiplication, and that samples were taken for testing soon after milking, which would allow little time for bacteria to increase in numbers. So higher results might be expected in the summer-time, or if the milk were handled less promptly.

FOODS OTHER THAN MILK

Food inspection in Raleigh is provided for through an inspector who covers hotels, restaurants, and other places where food is sold. His inspections include the quality of the food exposed for sale and the sanitary conditions under which it is stored. As a general rule, food stores are clean.

During the recent canvass there were inspected a total of 78 stores. Of these stores 11 were found to be selling milk in bottles, while in 13 "dipped" milk was sold. This latter practice is a dangerous one and should be prohibited by law, as it is practically impossible to prevent contamination of milk when it is sold from a can or other receptacle